



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Almond Biscotti** (adapted from Bon Appetit via Smitten Kitchen)

There's no need to toast the nuts before mixing the dough; they'll brown in the oven.

You'll only use a bit of the egg white, plus I dislike using only one part of an egg. Instead, I steal just a bit of egg white from one of the eggs that gets mixed into the dough to use for the egg wash instead of using a separate egg white.

1 large egg white  
3¼ cups (15.6 ounces) all-purpose flour  
1 tablespoon baking powder  
3 large eggs  
10 tablespoons (1¼ sticks) unsalted butter, melted  
1/3 teaspoon salt  
1½ cups (10.5 ounces) sugar  
1 tablespoon vanilla extract  
1 tablespoon Grand Marnier or orange liqueur  
1 tablespoon orange zest  
1 cup slivered or sliced almonds

1. Heat the oven to 350 degrees. Line a large baking sheet with parchment paper or a silicone mat. Whisk the single egg white until frothy. In a medium bowl or large measuring cup, mix the flour and baking powder.
2. In a large pot over medium-low heat, heat the butter just until melted. Remove the pot from the heat; stir in the sugar and salt. Stir in the eggs, one at a time; add the extract, liqueur, and zest. Slowly mix in the flour mixture, then the almonds.
3. Divide the dough in half. On the prepared baking sheet, shape each half into a log 2-inches across and ¾-inch high. Brush with the egg white. Bake for 30 minutes, until puffed and golden.
4. Carefully transfer the logs to a cooling rack (I use two large spatulas for this); cool for 30 minutes.
5. Slice each log on the diagonal into ½-inch thick cookies. Lay half of the cookies cut side down on the baking sheet. Bake 11 minutes; remove the pan from the oven and, using tongs, turn each cookie over onto its other cut side. Bake 7 minutes, until the edges are browned. Transfer to a cooling rack. Repeat with the remaining cookies.